

Nibbles

House marinated olives. £7.50

House marinated olives, warm bread, English rapeseed oil & balsamic dip. (v) £9.50 / To share £12.00 (a.g.f)

Vegetarian Board – Spiced allotment squash dip, Beetroot, orange & fennel seed hummus, sundried tomato & thyme pesto, pickles, salad, a selection of local vegetables, charred pitta bread, marinated olives. £10 / £20 to share. (n) / (a.g.f) / (v)

Meat Share Board – A selection of cured meats, Spiced allotment squash dip, Beetroot, orange & fennel seed hummus, sundried tomato & thyme pesto, pickles, salad, charred pitta bread, marinated olives. £11 / to share £21 (n) / (a.g.f)

Starters

Vegan soup, homemade bread. £8 (vegan)

Wild mushrooms on local sour dough, truffle oil, parmesan & crispy poached egg. £9.25 (v) (a.g.f)

Sea Bass, Pollock, ginger, chilli & lime fishcake, Asian slaw with sesame seeds, sweet chilli sauce, micro coriander. £12 (s)

Smoked duck breast, allotment celeriac remoulade, squash jam, hazelnut & pickled blackberry. £10.5 (g.f) (n)

Twice baked, south coast cheddar cheese soufflé, caramelised onion chutney or

Twice baked, south coast cheddar cheese, Marmite & honey soufflé, caramelised onion chutney. £9.95 (v)

Burgers

'The Paradise Herd' (Ruby Red Devons) Beef burger, Dorset rarebit, pickles, herb salted fries, crunchy salad, BADHAND BBQ mayo, toasted brioche bun. £19 (a.g.f)

Allotment squash & chickpea burger, Rosary ash goat's cheese, pickles, thyme mayo, herb salted skin on fries, crunchy salad, toasted brioche bun. £17.95 (a.g.f)



the wimbome
Pig

Main Course

Local honey glazed pork belly, potato herby terrine, kale, carrots, foraged blackberry, burnt apple, hazelnut, crispy sage, crackling & red wine jus. £26.95 (a.g.f)

Oven baked south coast fillet of cod with Dorset rarebit, lemon & chive crushed new potatoes, spinach, white wine, caper & parsley cream sauce. £26.95

Allotment Autumn squash, pickled beetroot, apple, goat's curd, chestnut, sage & candied seeds. £21.95 (v) (g.f) (n) (a.vegan)

Low & slow braised brisket, truffle mash, cavolo nero, pickled red onions, red wine jus. £24.95 (g.f)

8oz sirloin steak £30.95 or 8oz ribeye £34.95, Dorset wild mushrooms, herb salted skin on fries, winter salad, classic peppercorn sauce or Dorset Blue Vinny sauce. (a.g.f)

We always aim to offer great specials made from locally sourced ingredients. Please see our blackboard or ask a member of our team.

Fisherman's Catch

Locally caught fish simply served with Salsa Rossa or an orange & caper butter. Served with herb salted skin on fries or buttered new potatoes, crunchy mixed salad or seasonal veg. *Please ask our team for today's catch & price. (a.g.f)

(g.f) = Gluten Free. / (a.g.f) = Available Gluten Free. / (v) = Vegetarian. / (vegan) = Vegan. / (a.v) = Available Vegan. / (n) = Contains Nuts. / (s) = Sesame

Sides

Seasonal veg. £6

Skin on fries. £5

Seasonal mixed salad. £5

Baby potatoes & Chives £5

Warm homemade bread. (3 slices) £4

Desserts

Foraged apple & pear crumble, crème anglaise. £9.5

Dark chocolate, blackberry & Chambord liquor cheesecake. £9.5 (a.g.f)

Cherry & almond tart, glazed figs, vanilla ice cream, local honey. £9.50

Wimborne Pig crepes, Autumn fruit compote, Chantilly cream, candied seeds, white chocolate. £9.5

Wimborne Pig Cheeseboard: A selection of 4 cheeses, homemade crackers, Quince, celery & red onion chutney £13.95 (a.g.f)

Most dishes can be served Gluten Free (g.f), please let us know if you have any food intolerances or allergies before placing your order. Thank you.

Gift vouchers now available, please ask a member of our team.

We offer a Set Menu TUESDAY Eve, WEDNESDAY & THURSDAY lunch & dinner. 2 courses £29.95 / 3 courses £35.95

Please be aware that delays are possible during busy times as we strive to cook freshly prepared food to order.

We add a discretionary 10% service charge on tables of 6 guests and over, please let our team know if you wish to have this removed.

• Opening hours:
TUESDAY EVENING – SATURDAY
LUNCH 12.00 – 14.00 & DINNER 17.30 – 21.00